Combi steamer

Read instructions before use

Convotherm 4 easyTouch

Operating instructions - Original, ENG-GBR

Your meal. Our mission.

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1 General information

Purpose of this chapter

This chapter provides information on how to use these operating instructions.

Contents

This chapter contains the following topics:

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Essential reading relating to safety	7
About these operating instructions	8

1.1 Structure of customer documentation

Contents of customer documentation

The customer documentation for the combi steamer includes the following documents:
- Installation manual
- User manual
- easyTouch Operating instructions (this manual, extract from the on-screen help)
- On-screen help integrated in easyTouch (full instructions on how to use the software)

Topics in the installation manual

The installation manual is intended for trained professional staff; see '*Requirements to be met by personnel* in the installation manual.

It contains the following topics:
- **Design and function**: describes the components relevant to installing the combi steamer
- **Safety**: describes all the hazards and appropriate preventive measures relevant to installation tasks
- **Moving the appliance**: contains necessary information on moving the combi steamer
- **Setting up the appliance**: lists and describes the options for setting up the combi steamer
- **Installation**: describes all the supply connections that are needed
- **Preparing the appliance for first-time use**: describes how to prepare the combi steamer for use for the first time
- **Taking the appliance out of operation**: describes the tasks that need to be performed at the end of the combi-steamer life cycle
- **Technical data, dimensional drawings and connection points**: contains all the relevant technical data for the combi steamer
- **Checklists**: contains checklists for installing the combi steamer in compliance with the warranty

Topics in the user manual

The user manual is intended for trained staff and trained professional staff; see '*Requirements to be met by personnel* in the user manual.

It contains the following topics:
- **Design and function**: describes the components relevant to operating the combi steamer
- **Safety**: describes all the hazards and appropriate preventive measures relevant to operating the combi steamer
- **Cooking**: describes the rules, working procedures, operating steps and appliance usage instructions for cooking
- **Cleaning**: lists and describes cleaning processes, cleaning fluids, working procedures, operating steps and appliance usage instructions for cleaning
- **Servicing**: contains warranty information, the servicing schedule, information about faults, errors and emergency use, plus working procedures, operating steps and appliance usage instructions for servicing

Topics in the Operating instructions and on-screen help

The Operating instructions and the on-screen help are intended for trained staff and trained professional staff; see '*Requirements to be met by personnel* in the user manual. For easyTouch models, the Operating instructions are an extract from the on-screen help.

The Operating instructions and on-screen help include the following topics:
- **Layout of the user interface**: explains the combi-steamer user interface
- **Using the software**: contains instructions for entering and opening cooking profiles, for opening cleaning profiles, for starting cooking and cleaning processes; describes how to make settings and how to import and export data
- **Selected cooking profiles**: lists tried and tested cooking profiles

1.2 Essential reading relating to safety

Safety information in the customer documentation

Safety information relating to the combi steamer appears only in the installation manual and the user manual.

The installation manual contains the safety information for the tasks covered by the manual and which are performed when moving, setting up and installing the appliance and when preparing the appliance for first-time use and taking the appliance out of operation.

The user manual contains the safety information for the tasks covered by the manual and which are performed during cooking, cleaning and servicing work.

The safety information contained in the user manual and installation manual must always be considered to be part of the operating instructions. The safety information contained in the user manual and installation manual must always be observed when performing tasks that go beyond merely operating the software.

Essential reading in the customer documentation

The contents of these operating instructions are confined to describing how to operate the user interface. Each set of instructions always ends with starting a process such as cooking or cleaning, for which warning notices must be heeded. The instructions for performing the actual process are given in the installation manual or the user manual.

To guarantee safety, all people who work with the combi steamer must have read and understood the following parts of the customer documentation before starting any work:

- depending on the activity to be performed, the chapter '*For your safety*' in the installation manual or in the user manual
- the sections in the installation manual or in the user manual that describe the activity to be carried out

If you do not follow the safety information in the installation manual and the user manual, you risk potentially fatal injury and property damage.

1.3 About these operating instructions

Purpose

These operating instructions are intended to provide all those people who use the combi steamer with an overview of the easyTouch software and how to use it, and to enable them to perform essential tasks using the software.

The full instructions for working with easyTouch are given in the on-screen Help.

Who should read this manual

Name of target group	Tasks
Chef	Essentially performs organizational tasks such as ▪ Entering the cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Developing new cooking profiles ▪ Adjusting appliance settings May also perform all user tasks if applicable.
User	Essentially performs specific operating tasks such as ▪ Selecting a cooking profile ▪ Starting a cooking profile ▪ Selecting a cleaning profile

Topics in the Operating instructions

Chapter/section	Purpose	Target group
General information	Provides guidance on using these Operating instructions	Chef User
Using the on-screen help	Explains how to use the on-screen help	Chef User
Layout of the easyTouch user interface	Describes the main pages of the user interface	Chef User
Cooking using easyTouch	▪ Contains the instructions for operating the user interface for cooking ▪ Describes the workflow sequences that the software steps through for cooking	Chef User
Working with the cookbook	Contains instructions for using the cookbook	Chef User
Working with Press&Go	Contains instructions for operating the appliance using Press&Go	Chef User
Cleaning using easyTouch	▪ Contains the instructions for operating the user interface for cleaning ▪ Describes the workflow sequences that the software steps through for cleaning	User
Making settings in easyTouch	Contains the instructions for making changes to settings	Chef

Notation for decimal points

A decimal point is always used in order to achieve international standardization.

2 The easyTouch functions

Purpose of this chapter

easyTouch is the combi-steamer user interface.

Using easyTouch you can quickly create your own cooking profiles. All the functions for the process are available on one level.

This chapter provides a summary of the easyTouch functions and a selection of available cooking profiles.

Contents

This chapter contains the following topics:

	Page
A summary of the easyTouch functions	10
Selected cooking profiles	12

2.1 A summary of the easyTouch functions

The easyTouch operating modes

Using easyTouch you can work in the following operating modes:

Via the 'Cook' page you can use:

- Steam
- Combi-steam
- Convection
- Smoker (only available on appliances equipped with the ConvoSmoker option)

Via the 'Regenerate' page you can use:

- Regenerating à la carte
- Banquet regenerating
- Plate regenerating

You can perform various methods of cooking in conjunction with the cooking functions (ACS+ extra functions) and the extra functions.

Cooking functions and extra functions available

The following table summarizes the operating modes along with the cooking functions (ACS+ extra functions) and extra functions available for each.

'Yes' means that the function is available for this operating mode.
'No' means that the function is not available for this operating mode.

Functions that are not available cannot be selected when entering cooking profiles.

Button	Function	Steam	Combi-steam	Convection	Smoker	Regenerating
Cooking function						
	Fan speed	Yes	Yes	Yes	No	Yes
HP	HumidityPro	No	Yes	No	No	No
C.T	Crisp&Tasty	No	No	Yes	No	No
Extra function						
LT	LT-cooking	Yes	Yes	Yes	No	No
ΔT	Delta-T cooking	Yes	Yes	Yes	No	No
eco	ecoCooking	No	Yes	Yes	No	No
C&H	Cook&Hold	Yes	Yes	Yes	No	No
	Program lock	Yes	Yes	Yes	Yes	Yes
	Pulsed fan	Yes	Yes	Yes	No	Yes
	Reduced power	Yes	Yes	Yes	Yes	Yes
	Start-time preset	Yes	Yes	Yes	Yes	No
	BakePro	No	No	Yes	No	No
	Message step	Yes	Yes	Yes	Yes	Yes

Cooking profiles and cookbook

A cooking profile is a combination of cooking parameters such as cooking temperature and cooking time and contains up to 20 cooking steps. You can create your own cooking profiles and manage up to 399 cooking profiles in the 'Cookbook'. You can also find ready-made cooking profiles in the 'cookbook'.

Press&Go

Press&Go refers to automatic cooking of defined cooking profiles using quick-select buttons This feature ensures optimum process reliability and consistent quality.

Oven cleaning using easyTouch

Cleaning modes provide a range of oven cleaning profiles:

- Rinse-with-water cleaning profile
- Cleaning profile for rinse with ConvoCare rinse aid
- Fully automatic cleaning using ConvoClean+: various cleaning profiles can be set for different levels of soiling and cleaning times, with steam disinfection and drying options
- Semi-automatic cleaning profile

Settings

Combi steamer settings can be made here, for instance language, date/time, sound etc.

Some settings can only be accessed with a password. The 'Service' area is only available to the service engineer.

2.2 Selected cooking profiles

Range of cooking profiles

Product					ACS+
Frozen baguette		170°C	15 min	-	1
Baked Potato		180°C	-	93°C	-
Crème Caramel / Royal		80°C	35 min	-	-
Fish fingers		210°C	12 min	-	5
Proving, Baked goods		35°C	3 min	-	1
Roast chicken breast		235°C	-	72°C	-
Carrots, fresh		100°C	8 min	-	-

ConvoSmoker cooking profiles

Product	Step	Smoker					ACS+
Salmon steak	1	yes	-	-	15 min	-	-
	2	-		120 °C	-	50 °C	-
Herb salt	1	yes	-	-	75 min	-	-
	2	-		60 °C	20 min	-	2
Chicken legs	1	yes	-	-	75 min	-	-
	2	-		180 °C	3 min	-	-
	3	-		170 °C	20 min	-	5

3 Using the on-screen Help

Purpose of this chapter

You operate your combi steamer from various pages displayed in the easyTouch user interface on the control panel. All the appliance functions are presented as buttons on these pages. Simply touch the buttons with your finger to select a function.

How to operate your combi steamer using the easyTouch user interface is explained in full in the on-screen Help, which you can display in the user interface.

This chapter explains how to open the on-screen Help and navigate around it.

Contents

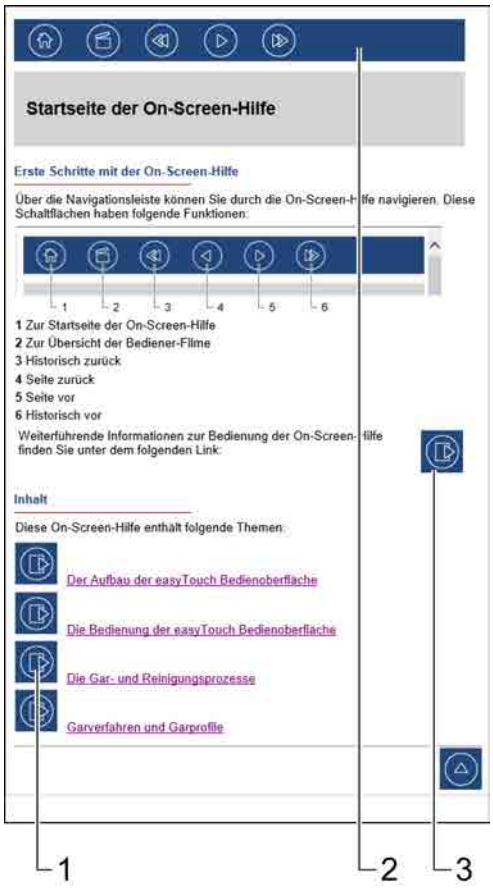
This chapter contains the following topics:

	Page
The home page of the on-screen Help.	14
Accessing the on-screen Help	15
The navigation options in the on-screen Help pages	16

3.1 The home page of the on-screen Help.

Functions in the home page

The home page of the on-screen help is the central starting point for navigating around the on-screen help.

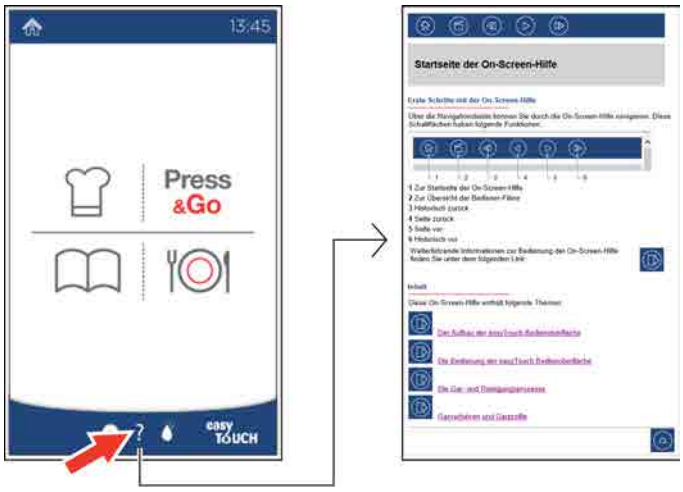

Startseite der On-Screen-Hilfe
Erste Schritte mit der On-Screen-Hilfe
Über die Navigationsleiste können Sie durch die On-Screen-Hilfe navigieren. Diese Schaltflächen haben folgende Funktionen:
1 Zur Startseite der On-Screen-Hilfe
2 Zur Übersicht der Bediener-Filme
3 Historisch zurück
4 Seite zurück
5 Seite vor
6 Historisch vor
Weiterführende Informationen zur Bedienung der On-Screen-Hilfe finden Sie unter dem folgenden Link:
Inhalt
Diese On-Screen-Hilfe enthält folgende Themen:
Der Aufbau der easyTouch Bedienoberfläche
Die Bedienung der easyTouch Bedienoberfläche
Die Gar- und Reinigungsprozesse
Garverfahren und Garprofile
1
2
3

1	Contents of the on-screen help Each button takes you to the associated topic
2	Navigation bar displayed as a header in every page of the on-screen help
3	Button for displaying a summary of how to use the on-screen help

3.2 Accessing the on-screen Help

Accessing the home page

You can open the home page of the on-screen help directly from the main page of the easyTouch user interface by pressing the question mark in the page footer:

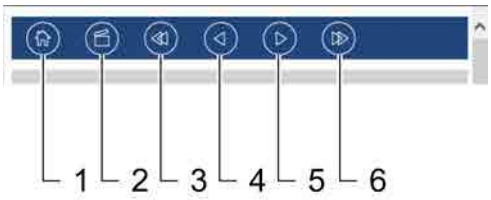


Accessing an explanation of the current page

You can display an explanation of the currently open page of the easyTouch user interface directly from this page by pressing the question mark in the page footer:

3.3 The navigation options in the on-screen Help pages

The navigation bar



1	Opens the home page of the on-screen help
2	Opens a summary of the operator videos
3	Back: Opens the page you were viewing before your current page
4	Previous page: Goes back one page in the on-screen help
5	Next page: Goes forward one page in the on-screen help
6	Forward: Returns to the page you were looking at when you pressed the 'Back' button

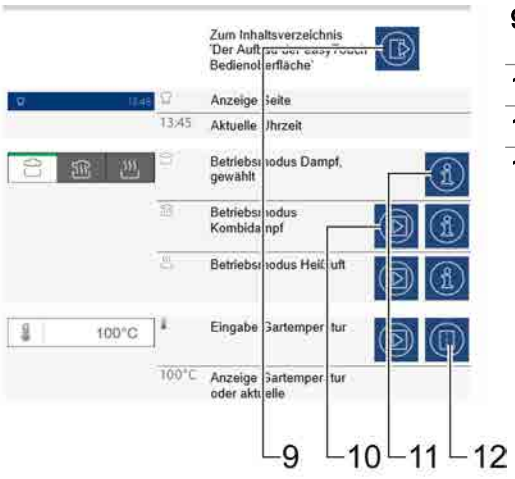
Navigate to the top of the page

7	Goes up to the start of the current page

List of topics

8	Each button takes you to the associated topic

Buttons in the text area



9	Takes you to the topics listed under 'The lay-out of the easyTouch user interface'
10	Opens an explanation of the following page
11	Opens further information on the topic
12	Opens instructions for this topic

Navigating around descriptions of process pages

13 Opens an explanation of the following process page

4 The layout of the easyTouch user interface

Purpose of this chapter

You operate your combi steamer from various pages displayed in the easyTouch user interface on the control panel. All the appliance functions are presented as buttons on these pages. Simply touch the buttons with your finger to select a function.

This section summarizes the main pages of the easyTouch user interface, and explains the buttons available on each page plus their functions. You can find a full explanation of the easyTouch user interface in the on-screen Help.

Contents

This chapter contains the following topics:

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The Press&Go page	23
The Cookbook page	24
The Regenerate page	25
The Cleaning page - options	27
The Cleaning page - ConvoClean+	28
The Cleaning page - semi-automatic	29
The Settings page	30
The Extra functions page	31
The Preheat page	33
The Cool down page	34
The page for Cooking in progress	35
The page for Cooking action prompt	36
The page for Cleaning with ConvoClean+ in progress	37
The page for Cleaning action prompt	38

4.1 The main page

	Main page indicator
08:54	Current time

	Cook Manual entry of a cooking profile
Press &Go	Press&Go Automatic cooking using quick-select
	Cookbook Managing cooking profiles
	Regenerating Manual entry of a regenerating profile

	Settings
?	Help
	Cleaning

4.2 The Cook page

	Cook page indicator
13:45	Current time

	Steam operating mode, selected
	Combi-steam operating mode
	Convection operating mode

	Cooking temperature input
100°C	Displays the cooking temperature entered Display during selection: actual oven temperature

	Cooking time input, selected
	Core temperature input
00:25:00	Cooking time or core temperature display

	Fan speed, 5 levels Regulates the air-flow speed inside the cooking chamber
HP	HumidityPro, 5 levels of adjustment or automatic regulation Regulates the air humidity in the cooking chamber
CT	Crisp Tasty, 5 levels of adjustment or automatic regulation Removes moisture from the cooking chamber
AUTO	Automatic regulation for 'Humidity Pro' or 'Crisp Tasty'

+	Extra functions selection
ΔT	Indicates a selected cooking method
	Displays the selected extra functions

	Add moisture Brings moisture into the cooking chamber during cooking.
	Start Starts the cooking process
	Start with preheating Heats the cooking chamber with the appliance door closed
	Start with cool down Cools the cooking chamber with the appliance door open and the fan running
	TrayTimer Timer that can be set for individual shelves.

	Delete cooking step
	Go back a cooking step
	Cooking steps view
	Add/go forward a cooking step
	Save cooking profile in the cookbook

	Main page
	Back
	Settings
	Help
	Cookbook

4.3 The Cook page - Smoker

	Cook page indicator
13:45	Current time

	Steam operating mode
	Combi-steam operating mode
	Convection operating mode
	Smoker operating mode, selected Food smoking, optional

	Smoker time input
13:20:13	Displays the smoker time

+	Extra functions selection
	Displays the selected extra functions

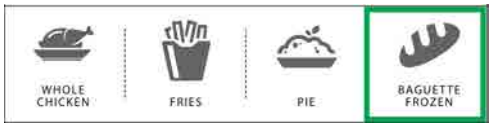
	Start Starts the cooking process
	TrayTimer Timer that can be set for individual shelves.

	Delete cooking step
	Go back a cooking step
	Cooking steps view
	Add/go forward a cooking step
	Save cooking profile in the cookbook

	Main page
	Back
	Settings
?	Help
	Cookbook

4.4 The Press&Go page

13:20 Current time



Cooking profile, selected

Additional favourites, product groups or cooking profiles

Down

Up

Main page

Back

Settings

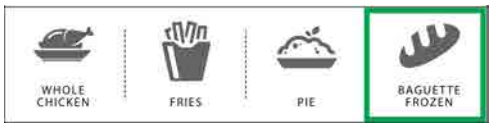
Help

Cleaning

4.5 The Cookbook page

	Cookbook indicator
08:47	Current time

	Favourites, selected Selected cooking profiles
	Product groups Cooking profiles grouped together
	Cooking profiles All the cooking profiles in the cookbook; up to 399 cooking profiles possible, each containing up to 20 cooking steps



	Cooking profile, selected
	Additional favourites, product groups or cooking profiles

	Down
	Edit cooking profile, selected
	Up

	Main page
	Back
	Settings
?	Help
	Cookbook

4.6 The Regenerate page

Regenerate indicator

08:42 Current time

Regenerate à la carte operating mode, selected

Banquet regenerating operating mode

Plate regenerating operating mode

Cooking temperature input

125°C Displays the cooking temperature entered
Display during selection: actual oven temperature

Cooking time input, selected

Core temperature input

00:05:00 Cooking time or core temperature display

Fan speed, 5 levels
Regulates the air-flow speed inside the cooking chamber

Extra functions selection

Displays the selected extra functions

Start
Starts the cooking process

TrayTimer
Timer that can be set for individual shelves.

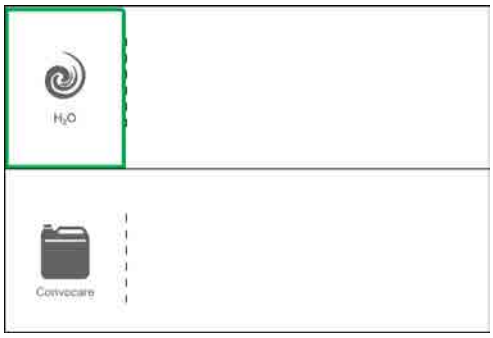
Save cooking profile in the cookbook

	Main page
	Back
	Settings
?	Help
	Cookbook

4.7 The Cleaning page - options

	Cleaning indicator
13:20	Current time

+	Cleaning mode options Cleaning only with water or rinse aid
	ConvoClean+ cleaning mode Fully automatic oven cleaning using cleaning fluids from connected canisters.
	Semi-automatic cleaning mode, selected Cleaning under software guidance



	H2O, selected Rinse with water
	ConvoCare Rinse with ConvoCare rinse aid

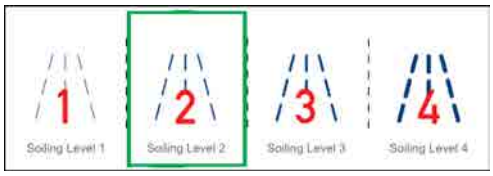
✓	Confirms your selections and starts cleaning

	Main page
	Back
	Settings
?	Help

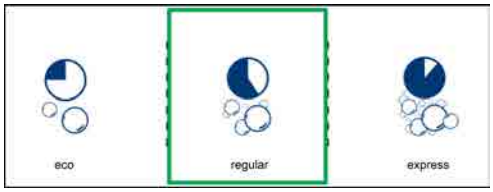
4.8 The Cleaning page - ConvoClean+

	Cleaning indicator
13:20	Current time

+	Cleaning mode options Cleaning only with water or rinse aid
	ConvoClean+ cleaning mode, selected Fully automatic oven cleaning using cleaning fluids from connected canisters.
	Semi-automatic cleaning mode Cleaning under software guidance



	Cleaning level 1 for ConvoClean+ Light soiling
	Cleaning level 2 for ConvoClean+, selected Moderate soiling
	Cleaning level 3 for ConvoClean+ Heavy soiling
	Cleaning level 4 for ConvoClean+ Very heavy soiling



	eco Economy cleaning program length for ConvoClean+
	regular, selected Standard cleaning program length for ConvoClean+
	express Short cleaning program length for ConvoClean+

	Steam disinfection Cleaning function for ConvoClean+
	Drying Cleaning function for ConvoClean+

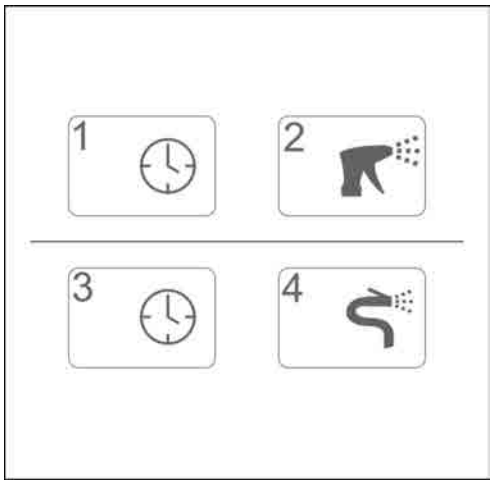
✓	Confirms your selections and starts cleaning

	Main page
	Back
	Settings
?	Help

4.9 The Cleaning page - semi-automatic

	Cleaning indicator
13:20	Current time

+	Cleaning mode options, selected Cleaning only with water or rinse aid
	ConvoClean+ cleaning mode Fully automatic oven cleaning using cleaning fluids from connected canisters.
	Semi-automatic cleaning mode Cleaning under software guidance



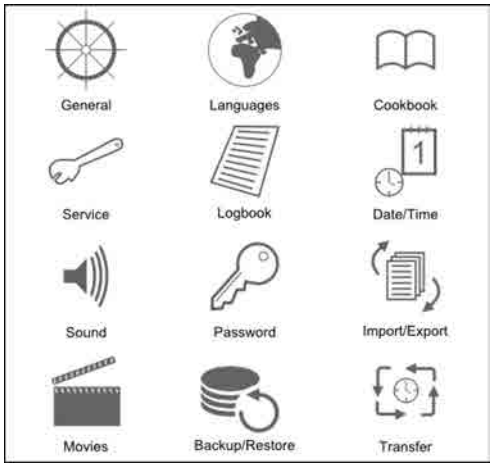
	Cleaning level 1 Appliance being cleaned
	Cleaning level 2 Spray cooking chamber with cleaning agent
	Cleaning level 3 Appliance being cleaned
	Cleaning level 4 Rinse out cooking chamber with water

✓	Confirms your selections and starts cleaning

	Main page
	Back
	Settings
?	Help

4.10 The Settings page

	Settings indicator
13:20	Current time

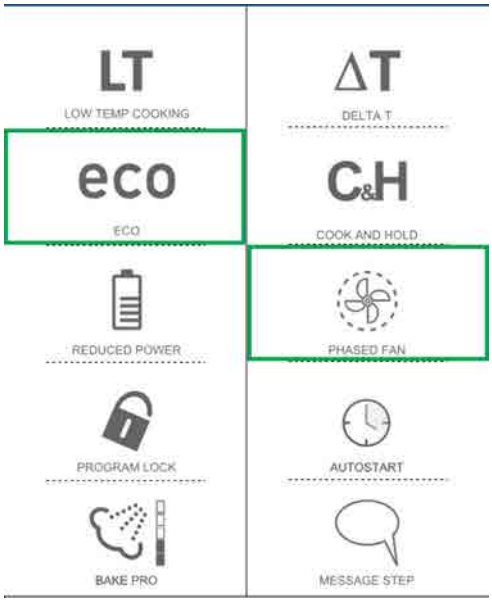


	General information General appliance settings for cooking and cleaning
	Languages Language setting for the user interface
	Cookbook Cookbook selection
	Service Support for servicing tasks and troubleshooting
	Logbook List of recorded controller actions and error messages
	Date/Time Date and time settings
	Sound Volume adjustment and sound selection for audible signals
	Password Definition of passwords
	Import/Export Import/export of appliance data using a connected external data storage device
	Videos Access to user videos
	Backup/Restore Appliance data backup/restore using a connected external data storage device
	Transfer Configuring data transfer to a connected server

	Main page
	Back
?	Help

4.11 The Extra functions page

	Cook page indicator
13:45	Current time



LT	LT-cooking Cooking method in which dishes are cooked at low temperatures.
ΔT	Delta-T cooking Cooking method in which the oven temperature increases according to the core temperature
eco	ecoCooking, selected Cooking method in which the heating power is switched on and off during the finishing phase to reduce power consumption
C&H	Cook&Hold Cooking method containing a Cook phase and a Hold phase, in which the temperature is held at a specified level; requires the core temperature probe
	Reduced power Function that reduces the heating power in order to avoid load peaks during the cooking process
	Pulsed fan, selected Function that reduces the motor frequency in order to reduce the air-flow speed in the cooking chamber
	Program lock Function that prevents cooking processes being interrupted by a connected energy optimization system.
	Start-time preset Function that delays the start time for a cooking process
	BakePro Baking function with steaming and automatically regulated fan rest period
	Message step Function that displays messages

✓	Confirm selection

	Main page
	Back
	Settings
?	Help
	Cookbook

4.12 The Preheat page

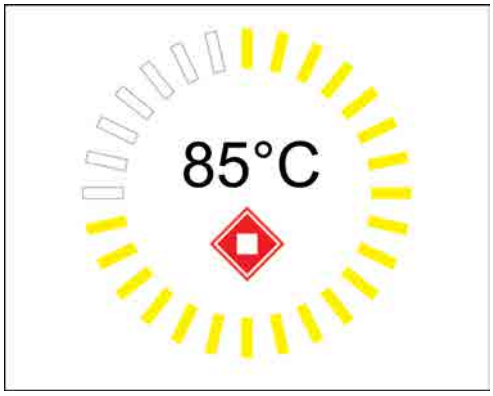
Page indicator

13:45 Current time

- Displays the preheat temperature, display optional
- Change the preheat temperature

140°C Preheat temp

User information about the process: Preheating



Overall progress during preheating, yellow, clockwise

85°C Actual oven temperature

Stop
Stops the preheating

- Displays the hold time, display optional
- Change the hold time

00:10:00 Time for which oven temperature is held after preheating

Back to the Cook page

4.13 The Cool down page

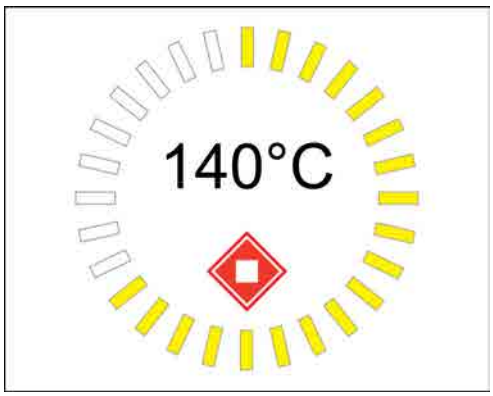
Page indicator

13:45 Current time

- Displays the cool down temperature, display optional
- Change the cool down temperature

50°C Cool down temperature

User information about the process: Cooling



Overall progress during cooling, yellow, anticlockwise

140°C Actual oven temperature

Stop
Stops the cooling

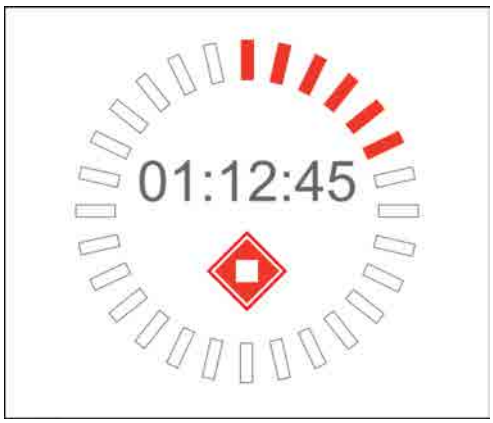
Back to the Cook page

4.14 The page for Cooking in progress

	Page indicator
13:45	Current time

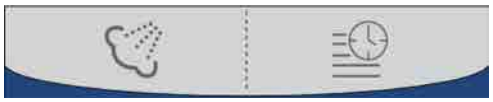
	Indicates the operating mode for this cooking step
	Cooking temperature or core temperature for this cooking step
82°C	Cooking temperature or core temperature selected for this cooking step

	Current cooking step in cooking profile, red
	Remaining cooking steps in the cooking profile, grey



	Overall progress during cooking, red, clockwise
01:12:45	Remaining cooking time or core temperature that has been reached
	Stop Stops the cooking process

	Total cooking time or elapsed cooking time
02:00:00	Total cooking time or elapsed cooking time for the cooking profile



	Add moisture Option in the Convection operating mode Moisture is sprayed into the cooking chamber as steam or a spray mist during the cooking process.
	TrayTimer Timer that can be set for individual shelves.

	Back to the Cook page

4.15 The page for Cooking action prompt

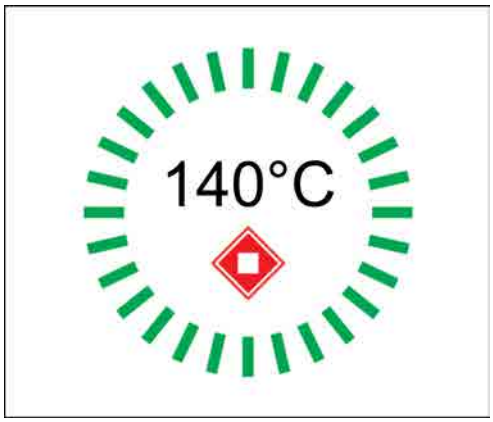
Page indicator

13:45 Current time

Cooking temperature or core temperature for this cooking step

140°C Cooking temperature or core temperature selected for this cooking step

Action prompt for this cooking step



Green indicator: ready for action

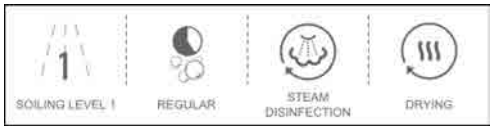
140°C Actual oven temperature

Stop
Stops the cooking process

Back to the Cook page

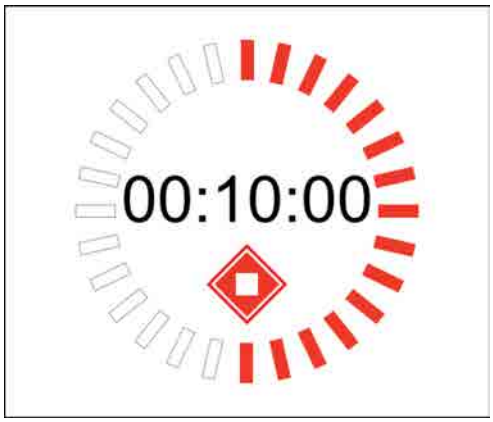
4.16 The page for Cleaning with ConvoClean+ in progress

	Cleaning indicator
13:20	Current time



	Indicates the cleaning level
	Indicates the cleaning program length
	Indicates the Steam disinfection extra function
	Indicates the Drying extra function

User information about the process: Cleaning



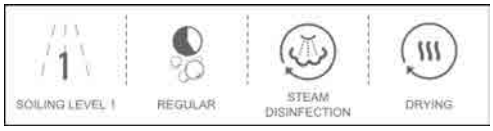
	Overall progress during cleaning, red, clockwise
00:10:00	Remaining cleaning time
	Stop Stops the cleaning process; can only be selected before the cleaning fluid is sprayed in

No function

4.17 The page for Cleaning action prompt

Cleaning indicator

13:20 Current time

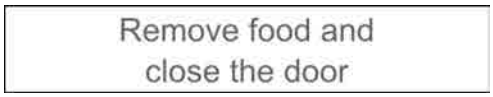


Indicates the cleaning level

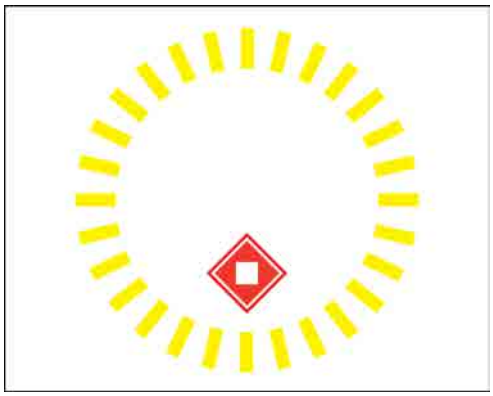
Indicates the cleaning program length

Indicates the Steam disinfection extra function

Indicates the Drying extra function



Action prompt for this cleaning step



Yellow indicator: prompt for action

Stop
Stops the cleaning process

No function

5 Cooking using easyTouch

Purpose of this chapter

This chapter contains step-by-step instructions for essential cooking operations using easyTouch and describes the cooking workflow sequences.

You can find more detailed information in the on-screen Help.

Contents

This chapter contains the following topics:

	Page
The instructions	40
The workflow sequences for cooking	51

5.1 The instructions

Purpose of this section

This section contains step-by-step instructions for essential operations using the easyTouch user interface for cooking and regenerating.

Contents

This section contains the following topics:

	Page
Entering a cooking profile using Steam	41
Entering a cooking profile using Combi-steam	43
Entering a cooking profile using Convection	45
Entering a cooking profile containing Smoker	47
Entering a cooking profile using Regenerate	48
Starting a cooking process	50
Stopping a cooking process	50

5.1.1 Entering a cooking profile using Steam

Area of use

The 'Steam' operating mode is suitable for the following cooking methods:

- Boiling
- Poaching
- Steaming
- Preserving
- Blanching

Special cooking methods in which the 'Steam' operating mode is used, are

- Low-oxygen slow cooking
- Low-temperature cooking
- Overnight cooking

Temperature range

When you use the 'Steam' operating mode, you are working in a temperature range of 30°C to 130°C.

Cooking functions available

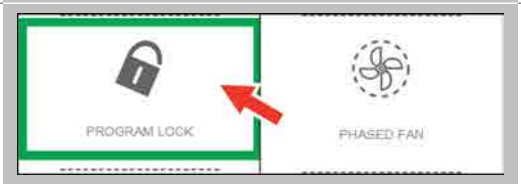
5-speed fan

Extra functions available

LT-cooking
Delta-T cooking
Cook&Hold
Reduced power
Pulsed fan
Program lock
Start-time preset
Message step

Entering the cooking profile

1.		Press the 'Cook' button on the main page.
2.		Select the 'Steam' operating mode on the 'Cook' page.
3.		Press the 'Cooking temperature' button.
4.		On the 'Temperature' page, enter the cooking temperature you require.

5.		Press the 'Cooking time' button.
6.		On the 'Time' page, enter the cooking time you require.
7.		Select the 'Fan speed' level you require.
8.		Press the 'Extra functions' button.
9.		Select the 'Extra functions' you require from the 'Extra functions' page.

Result: you have finished entering the cooking profile.

Further steps:

- To start a cooking process *see* Page 50 for how to proceed
- Save the cooking profile in the 'Cookbook'; *see* Page 57 for how to proceed
- To understand the cooking workflow steps *see* Page 51

5.1.2 Entering a cooking profile using Combi-steam

Area of use

Combi-steam is a combination of convection and steam. 'Combi-steam' is the combi-steamer operating mode in which the food is cooked using combi-steam. The 'Combi-steam' operating mode is suitable for the following cooking methods:

- Roasting
- Baking
- Braising

Temperature range

When you use the 'Combi-steam' operating mode, you are working in a temperature range of 30°C to 250°C.

Cooking functions available

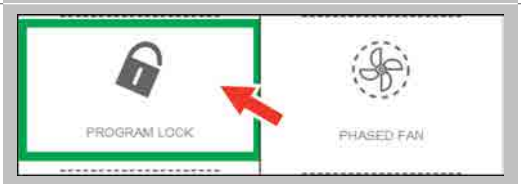
	5-speed fan
HP	HumidityPro with 5 levels of adjustment or automatic regulation

Extra functions available

LT	LT-cooking
ΔT	Delta-T cooking
eco	ecoCooking
C&H	Cook&Hold
	Reduced power
	Pulsed fan
	Program lock
	Start-time preset
	Message step

Entering the cooking profile

1.		Press the 'Cook' button on the main page.
2.		Select the 'Combi-steam' operating mode on the 'Cook' page.
3.		Press the 'Cooking temperature' button.
4.		On the 'Temperature' page, enter the cooking temperature you require.

5.		Press the 'Cooking time' button.
6.		On the 'Time' page, enter the cooking time you require.
7.		Select the 'Fan speed' level you require.
8.		Select the 'HumidityPro' level you require or 'AUTO' for automatic humidity regulation.
9.		Press the 'Extra functions' button.
10.		Select the 'Extra functions' you require from the 'Extra functions' page.

Result: you have finished entering the cooking profile.

Further steps:

- To start a cooking process *see* Page 50 for how to proceed
- Save the cooking profile in the 'Cookbook'; *see* Page 57 for how to proceed
- To understand the cooking workflow steps *see* Page 51

5.1.3 Entering a cooking profile using Convection

Area of use

Convection is a combi-steamer operating mode in which the food is cooked using dry heat. The 'Convection' operating mode is suitable for the following cooking methods:

- Roasting
- Grilling
- Baking
- Dry-roasting
- Gratinate

Special cooking methods in which the 'Convection' operating mode is used, are

- ΔT cooking
- Overnight cooking

Temperature range

When you use the 'Convection' operating mode, you are working in a temperature range of 30°C to 250°C.

Cooking functions available

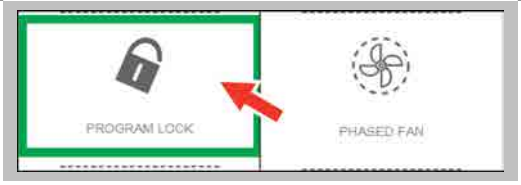
- 5-speed fan
- 5-levels of Crisp&Tasty

Extra functions available

- LT-cooking
- Delta-T cooking
- ecoCooking
- Cook&Hold
- Program lock
- Pulsed fan
- Reduced power
- Start-time preset
- BakePro
- Message step

Entering the cooking profile

1.		Press the 'Cook' button on the main page.
2.		Select the 'Convection' operating mode on the 'Cook' page.
3.		Press the 'Cooking temperature' button.

4.		On the 'Temperature' page, enter the cooking temperature you require.
5.		Press the 'Cooking time' button.
6.		On the 'Time' page, enter the cooking time you require.
7.		Select the 'Fan speed' level you require.
8.		Select the 'Crisp&Tasty' level you require.
9.		Press the 'Extra functions' button.
10.		Select the 'Extra functions' you require from the 'Extra functions' page.

Result: you have finished entering the cooking profile.

Further steps:

- To start a cooking process *see* Page 50 for how to proceed
- Save the cooking profile in the 'Cookbook'; *see* Page 57 for how to proceed
- To understand the cooking workflow steps *see* Page 51

5.1.4 Entering a cooking profile containing Smoker

Area of use

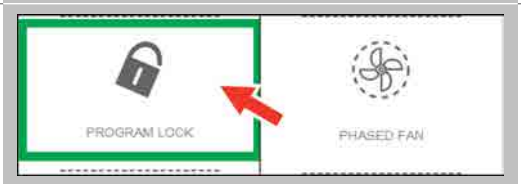
The 'Smoker' operating mode is intended for smoking food.

The 'Smoker' operating mode is only available on appliances equipped with the Smoker option. The appliance must be specially prepared for this option.

Extra functions available

- Reduced power
- Program lock
- Start-time preset
- Message step

Entering the cooking profile

1.		Press the 'Cook' button on the main page.
2.		Select the 'Smoker' operating mode on the 'Cook' page.
3		Press the 'Cooking time' button.
4.		On the 'Time' page, enter the smoker time you require.
5.		Press the 'Extra functions' button.
6.		Select the 'Extra functions' you require from the 'Extra functions' page.

→ **Result:** you have finished entering the cooking profile.

Further steps:

- To start a cooking process *see* Page 50 for how to proceed
- Save the cooking profile in the 'Cookbook'; *see* Page 57 for how to proceed
- To understand the cooking workflow steps *see* Page 51

5.1.5 Entering a cooking profile using Regenerate

Area of use

Regenerate is the combi-steamer operating mode in which precooked dishes undergo final cooking and made ready to serve. 'Regenerate' is suitable for practically all types of dishes. The dishes are already arranged on plates, platters or in GN containers for regenerating.

There are three operating modes:

- Regenerating à la carte
- Banquet regenerating
- Plate regenerating

Temperature range

With 'Regenerating', you are working in a temperature range of 120°C to 160°C.

Cooking functions available

5-speed fan

Extra functions available

Reduced power

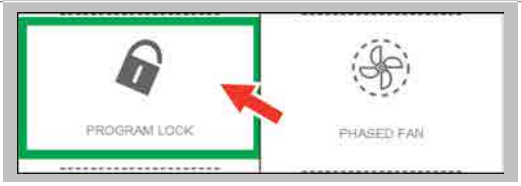
Reduced fan speed

Program lock

Message step

Entering the cooking profile

1.		Press the 'Regenerate' button on the main page.
2.		On the 'Regenerate' page, select one of the operating modes, e.g. 'Regenerating à la carte'.
3.		Press the 'Cooking temperature' button.
4.		On the 'Temperature' page, enter the cooking temperature you require.
5.		Press the 'Cooking time' button.
6.		On the 'Time' page, enter the cooking time you require.

7.		Select the 'Fan speed' level you require.
8.		Press the 'Extra functions' button.
9.		Select the 'Extra functions' you require from the 'Extra functions' page.

Result: you have finished entering the cooking profile.

Further steps:

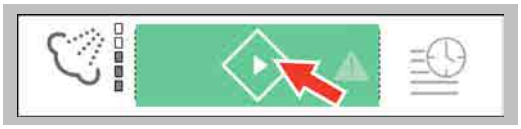
- To start a cooking process *see* Page 50 for how to proceed
- Save the cooking profile in the 'Cookbook'; *see* Page 57 for how to proceed
- To understand the cooking workflow steps *see* Page 51

5.1.6 Starting a cooking process

Requirements

- Before starting the cooking process, you have familiarized yourself with the rules and hazard warnings given in the user manual that relate to working safely with the appliance, and you follow the instructions given there.
- You have entered a new cooking profile.

Starting a cooking process

1. 

   Press the 'Start' button to start the cooking process.

Result: the cooking process starts.

Further steps:

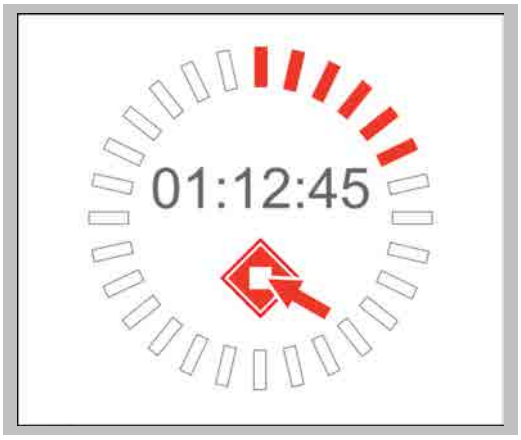
- To stop a cooking process *see* Page 50 for how to proceed
- Cook using the cooking profile; the *'Cooking procedures'* chapter in the User manual shows you how

5.1.7 Stopping a cooking process

Requirements

- You have started the cooking process.

Stopping a cooking process

1. 

   Press the 'Stop' button to stop the cooking process.

Result: the cooking process stops and the 'Cook' page is displayed.

5.2 The workflow sequences for cooking

Purpose of this section

This section describes the workflow sequences that the easyTouch software steps through during cooking.

Contents

This section contains the following topics:

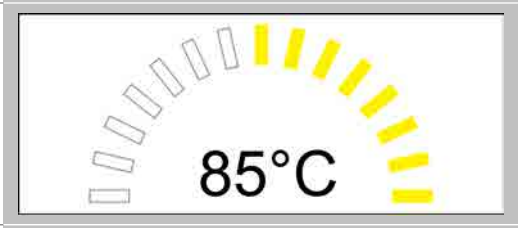
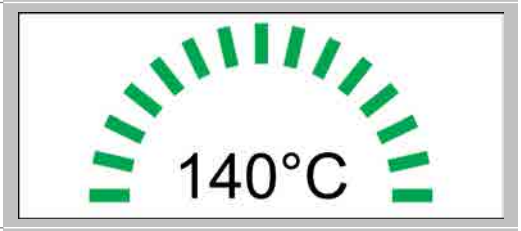
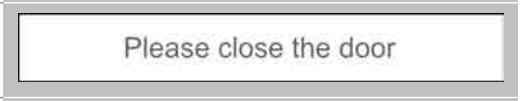
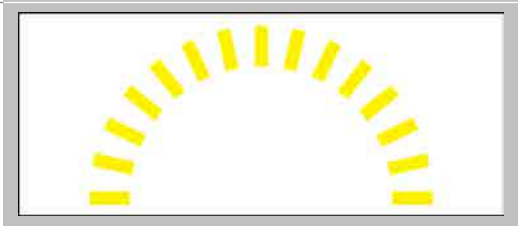
	Page
Workflow for cooking with preheat	52
The workflow for cooking with Cool down	54

5.2.1 Workflow for cooking with preheat

Requirements

- You have entered a new cooking profile or opened a cooking profile from the 'Cookbook'.
- The oven temperature is too low for the selected cooking profile.

The steps in the cooking workflow

Step 1	**Start with preheat** The appliance indicates that the cooking chamber will preheat after pressing start.	
Step 2	**Preheating** After pressing the 'Start' button, the appliance displays preheating.	
	Automatic preheating The appliance also automatically heats the cooking chamber to the cooking temperature set in the cooking profile. The progress indicator steps clockwise through an illuminated yellow dial.	
Step 3	**Holding the oven temperature** Once the cooking temperature is reached, the appliance continues to display preheating.	
	Hold time countdown The appliance also holds the oven temperature for 10 minutes. The countdown for the hold time is displayed. The progress indicator steps clockwise through an illuminated yellow dial.	
Step 4	**Prompt to load with food** A signal beeps and the appliance displays the prompt to load with food.	
	Appliance is ready The appliance also displays the cooking temperature. The progress indicator is illuminated in green.	
Step 5	**Loading** During loading, the appliance displays the prompt to close the appliance door.	
	Prompt to close the appliance door A signal also beeps while the progress indicator is illuminated in yellow.	

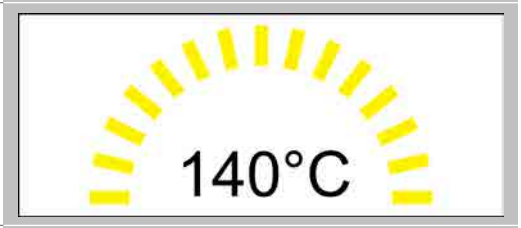
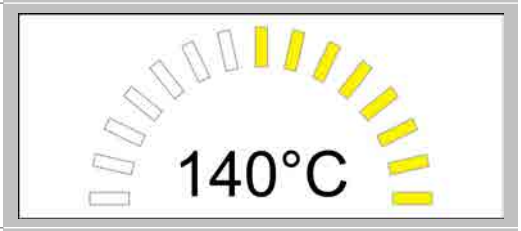
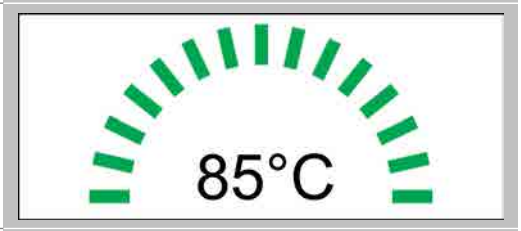
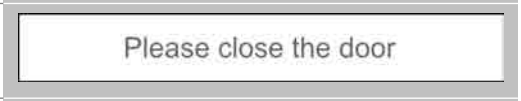
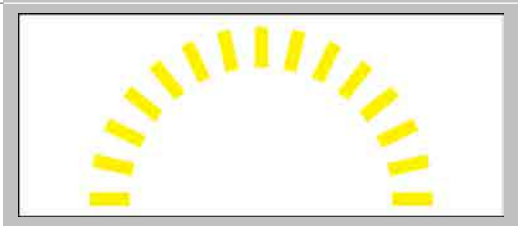
Step 6	**Cooking** The cooking process begins immediately after you close the appliance door. The progress through the cooking steps is indicated in successive red lights from left to right.	
	Automatic cooking process The display also shows the remaining cooking time or the core temperature reached. The progress indicator steps clockwise through an illuminated red dial.	
Step 7	**Cooking finished** Once cooking has finished, the last cooking step shows a red light.	
	Prompt to confirm A signal also beeps while the prompt to confirm is displayed. The progress indicator is illuminated in green.	

5.2.2 The workflow for cooking with Cool down

Requirements

- You have entered a new cooking profile or opened a cooking profile from the 'Cookbook'.
- The oven temperature is too high for the selected cooking profile.

The steps in the cooking workflow

Step 1	**Start with cool down** The appliance signals that the cooking chamber will be cooled after pressing start.	
Step 2	**Open the appliance door** After pressing the 'Start' button, the appliance displays the prompt to open the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 3	**Cooling with cool down** After opening the appliance door, the appliance displays cool down.	
	Automatic cooling The appliance also automatically cools the cooking chamber to the cooking temperature set in the cooking profile. The progress indicator steps anticlockwise through an illuminated yellow dial.	
Step 4	**Prompt to load with food** Once the cooking temperature is reached, a signal beeps and the appliance displays the prompt to load with food.	
	Appliance is ready The appliance also displays the cooking temperature. The progress indicator is illuminated in green.	
Step 5	**Loading** During loading, the appliance displays the prompt to close the appliance door.	
	Prompt to close the appliance door A signal also beeps while the progress indicator is illuminated in yellow.	

Step 6	**Cooking** The cooking process begins immediately after you close the appliance door. The progress through the cooking steps is indicated in successive red lights from left to right.	
	Automatic cooking process The display also shows the remaining cooking time or the core temperature reached. The progress indicator steps clockwise through an illuminated red dial.	
Step 7	**Cooking finished** Once cooking has finished, the last cooking step shows a red light.	
	Prompt to confirm A signal also beeps while the prompt to confirm is displayed. The progress indicator is illuminated in green.	

6 Working with the cookbook

Purpose of this chapter

This chapter contains step-by-step instructions for essential operations using the easyTouch Cookbook.

You can find more detailed information in the on-screen Help.

Contents

This chapter contains the following topics:

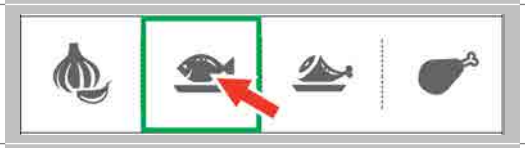
	Page
Saving in the cookbook your entered cooking profile	57
Opening a cooking profile from the cookbook	58
Deleting a cooking profile from the cookbook	59

6.1 Saving in the cookbook your entered cooking profile

Requirements

- You are on the 'Cook' page or 'Regenerate' page.
- You have entered a cooking profile.

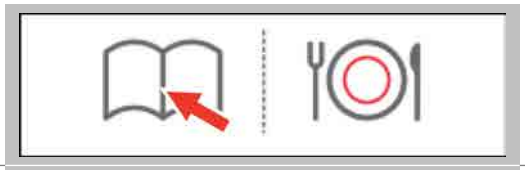
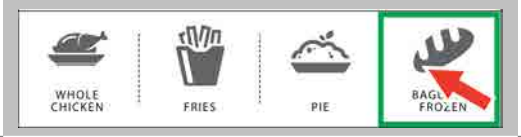
Saving in the cookbook your entered cooking profile

1.		On the 'Cook' page or 'Regenerate' page, press the 'Save as cooking profile' button.
2.		Enter the name of the cooking profile on the 'Keyboard' page.
3.		Confirm your entry.
4.		Select the icon you require from the 'Select icon' page.
5.		Confirm your selection.

Result: The cooking profile is now saved in the cookbook.

6.2 Opening a cooking profile from the cookbook

Opening a cooking profile from the cookbook

1.		Press the 'Cookbook' button on the main page.
2.		On the 'Cookbook' page, press the 'Cooking profiles' button in order to display all the cooking profiles in the cookbook.
3.		Select the cooking profile you require, such as baguette.
4.		Confirm your selection.

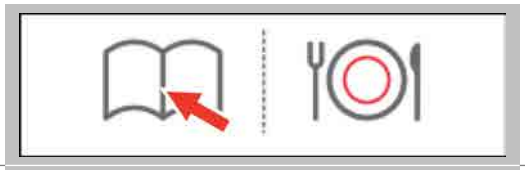
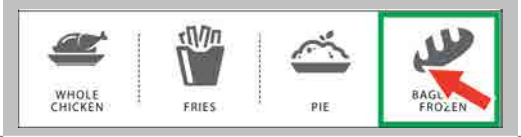
Result: the cooking profile has been opened and is displayed on the 'Cook' page or 'Regenerate' page.

Further steps:

- To start a cooking process *see* Page 50 for how to proceed
- To understand the cooking workflow steps *see* Page 51

6.3 Deleting a cooking profile from the cookbook

Deleting a cooking profile from the cookbook

1.		Press the 'Cookbook' button on the main page.
2.		On the 'Cookbook' page, press the 'Cooking profiles' button in order to display all the cooking profiles in the cookbook.
3.		On the 'All cooking profiles' page, select the cooking profile you wish to delete, e.g. baguette.
4.		Press the 'Edit cooking profile' button.
5.		Press the 'Delete cooking profile' button on the 'Edit cooking profiles' page.

Result: The cooking profile is now deleted from the cookbook.

7 Working with Press & Go

Purpose of this chapter

This chapter contains step-by-step instructions for essential operations using the easyTouch Press&Go function.

You can find more detailed information in the on-screen Help.

Contents

This chapter contains the following topics:

	Page
Opening Press&Go	61

7.1 Opening Press&Go

Opening Press&Go

1.

Press the 'Press&Go' button on the main page.

2.. Enter the password.

Result: the 'Press&Go' page opens.

Further steps:

- Select and start a cooking process; *see* Page 50 for how to proceed

8 Cleaning using easyTouch

Purpose of this chapter

This chapter contains step-by-step instructions for essential cleaning operations using easyTouch and describes the cleaning workflow sequences for the various easyTouch cleaning profiles.

You can find more detailed information in the on-screen Help.

Contents

This chapter contains the following topics:

	Page
The instructions	63
The workflow sequences for cleaning	66

8.1 The instructions

Purpose of this section

This section contains step-by-step instructions for essential operations using the user interface for cleaning.

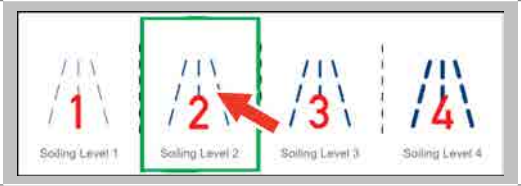
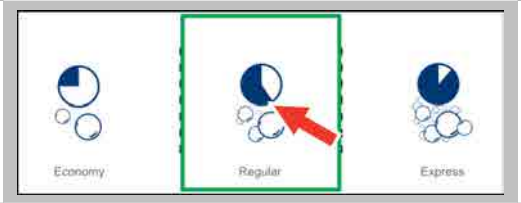
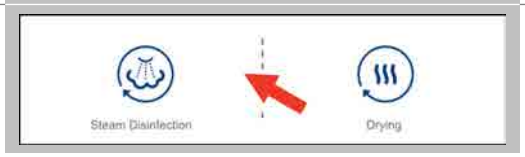
Contents

This section contains the following topics:

	Page
Entering the cleaning profile for fully automatic oven cleaning	64
Starting the cleaning process	65
Stopping the cleaning process	65

8.1.1 Entering the cleaning profile for fully automatic oven cleaning

Entering the cleaning profile

1.		Press the 'Clean' button on e.g. the main page.
2.		Select the 'ConvoClean+' cleaning mode from the 'Cleaning' page.
3.		Select the cleaning level you require, such as cleaning level 2.
4.		Select the cleaning program length you require, such as Regular.
5.		If required, select either or both Extra functions 'Disinfection' and 'Drying'.

Result: you have finished entering the cleaning profile.

Further steps:

- Start the cleaning process; *see* Page 65 for how to proceed
- To understand the cleaning workflow steps *see* Page 66

8.1.2 Starting the cleaning process

Requirements

- Before running a cleaning profile, you have familiarized yourself with the rules and hazard warnings given in the user manual that relate to working safely during cleaning, and you follow the instructions given there.
- You have entered the cleaning profile you require.

Starting the cleaning process

1.

   Press the 'Confirm' button to start the cleaning process.

Result: the cleaning process starts immediately.

Further steps:

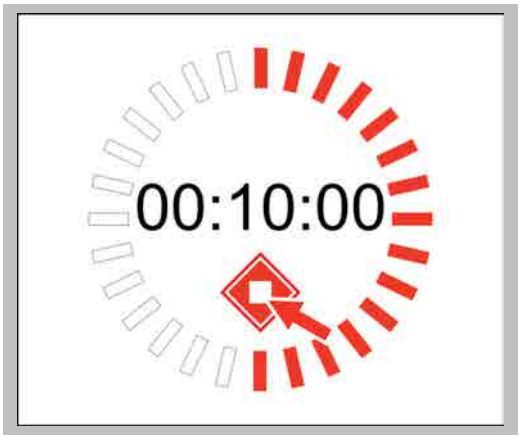
- To stop a cleaning process *see* Page 65 for how to proceed
- Clean using the cleaning profile; the *Cleaning procedures* chapter in the User manual shows you how

8.1.3 Stopping the cleaning process

Requirements

- You have entered a cleaning profile.
- You have started the cleaning profile.

Stopping the cleaning process

1. 

   Press the 'Stop' button to stop the cleaning process.

Result: the cleaning process is stopped (only possible if cleaning fluid has not been added yet).

8.2 The workflow sequences for cleaning

Purpose of this section

This section describes the workflow sequences that the easyTouch software steps through during cleaning.

Contents

This section contains the following topics:

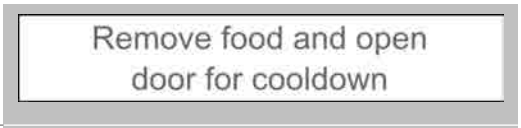
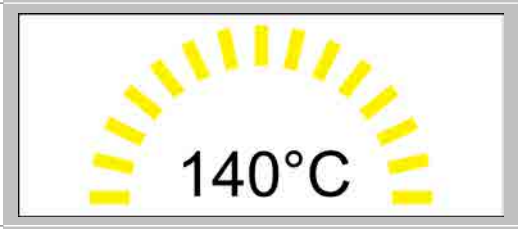
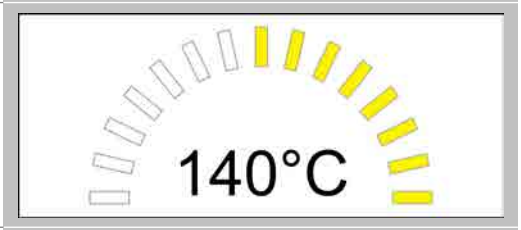
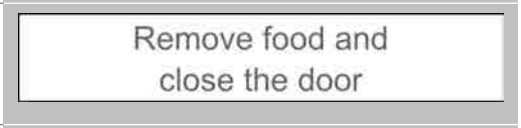
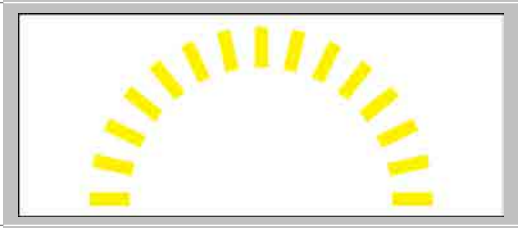
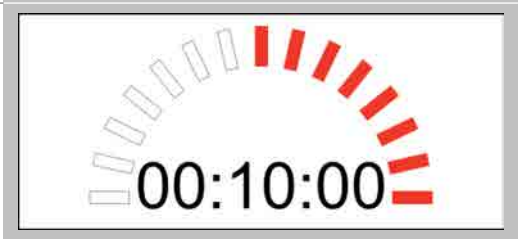
	Page
The workflow for oven cleaning with water	67
The workflow for oven cleaning with ConvoCare	69
The workflow for fully automatic oven cleaning using canisters	71
The workflow for fully automatic oven cleaning using single-measure dispensing	73
The workflow for semi-automatic oven cleaning	76

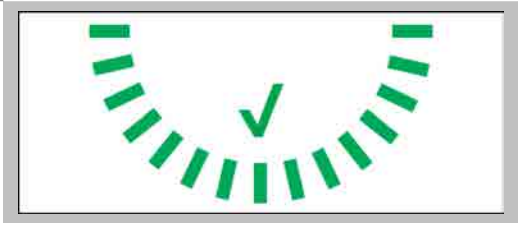
8.2.1 The workflow for oven cleaning with water

Requirements

- The cleaning profile for oven cleaning with water has been selected and started.
- The cooking chamber is hotter than 40 °C.

The steps in the cleaning workflow

Step 1	**Open the appliance door and remove food** After pressing the 'Confirm' button, the appliance displays the prompt to remove food and open the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 2	**Cooling with cool down** After opening the appliance door, the appliance displays cool down.	
	Automatic cooling The appliance also automatically cools the cooking chamber. The progress indicator steps anticlockwise through an illuminated yellow dial.	
Step 3	**Remove food and close the appliance door** After cooling down, the appliance displays the prompt to remove food and close the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 4	**Cleaning starts** The cleaning process begins immediately after you close the appliance door.	
	Automatic cleaning process The display also shows the remaining cleaning time. The progress indicator steps clockwise through an illuminated red dial.	

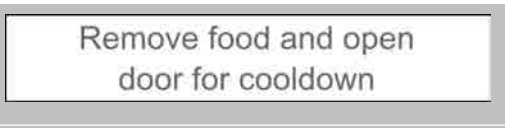
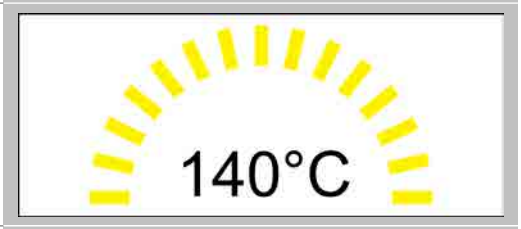
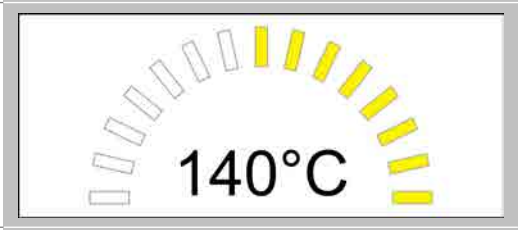
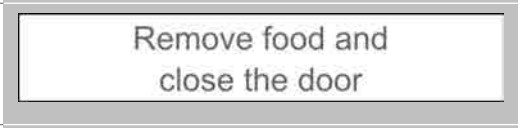
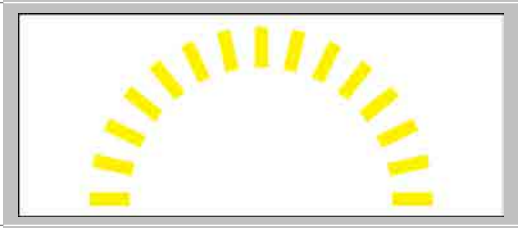
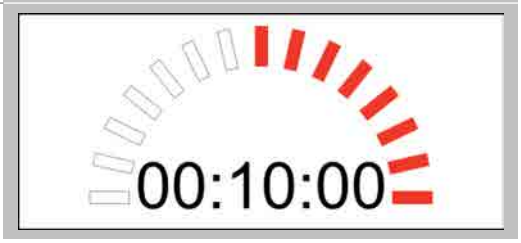
Step 5	**Cleaning finished** After drying, the appliance indicates that cleaning has finished.	
	Prompt to confirm A signal also sounds for 60 seconds while the prompt to confirm is displayed. The progress indicator is illuminated in green.	

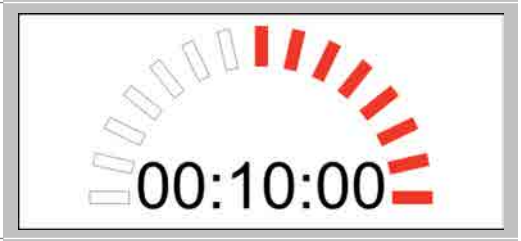
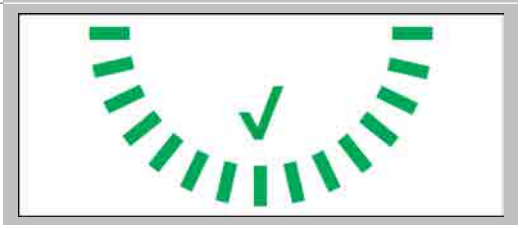
8.2.2 The workflow for oven cleaning with ConvoCare

Requirements

- The cleaning profile for oven cleaning with ConvoCare has been selected and started.
- The cooking chamber is hotter than 40 °C.

The steps in the cleaning workflow

Step 1	**Open the appliance door and remove food** After pressing the 'Confirm' button, the appliance displays the prompt to remove food and open the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 2	**Cooling with cool down** After opening the appliance door, the appliance displays cool down.	
	Automatic cooling The appliance also automatically cools the cooking chamber. The progress indicator steps anticlockwise through an illuminated yellow dial.	
Step 3	**Remove food and close the appliance door** After cooling down, the appliance displays the prompt to remove food and close the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 4	**Cleaning starts** The cleaning process begins immediately after you close the appliance door.	
	Automatic cleaning process The display also shows the remaining cleaning time. The progress indicator steps clockwise through an illuminated red dial.	

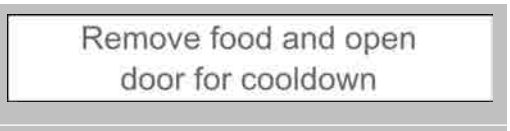
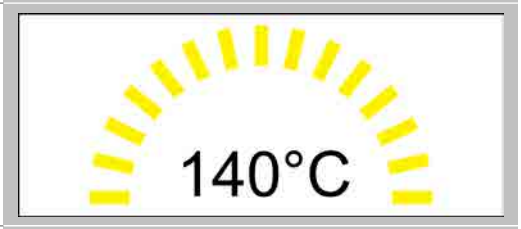
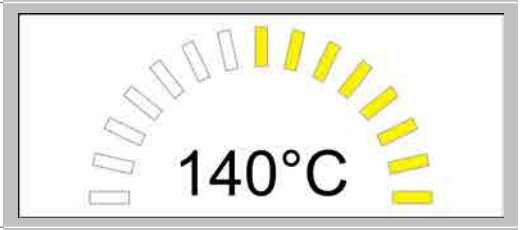
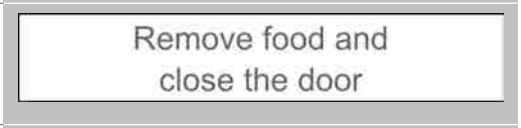
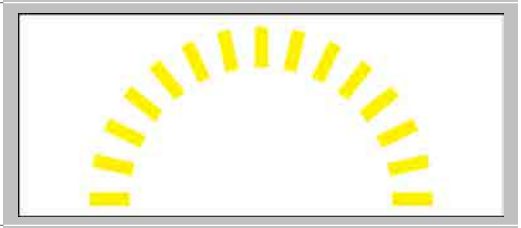
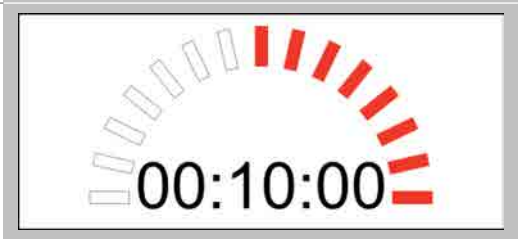
Step 5	**ConvoCare starts** The ConvoCare process begins immediately after you close the appliance door.	
	Automatic cleaning process The display also shows the remaining cleaning time. The progress indicator steps clockwise through an illuminated red dial.	
Step 6	**Cleaning finished** After drying, the appliance indicates that cleaning has finished.	
	Prompt to confirm A signal also sounds for 60 seconds while the prompt to confirm is displayed. The progress indicator is illuminated in green.	

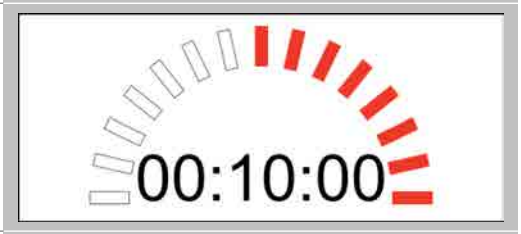
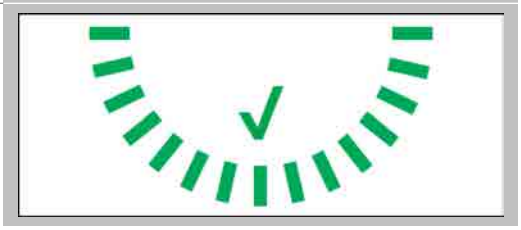
8.2.3 The workflow for fully automatic oven cleaning using canisters

Requirements

- A cleaning profile for fully automatic oven cleaning has been selected and started.
- The cooking chamber is hotter than 40 °C.

The steps in the cleaning workflow

Step 1	**Open the appliance door and remove food** After pressing the 'Confirm' button, the appliance displays the prompt to remove food and open the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 2	**Cooling with cool down** After opening the appliance door, the appliance displays cool down.	
	Automatic cooling The appliance also automatically cools the cooking chamber. The progress indicator steps anticlockwise through an illuminated yellow dial.	
Step 3	**Remove food and close the appliance door** After cooling down, the appliance displays the prompt to remove food and close the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 4	**Cleaning starts** The cleaning process begins immediately after you close the appliance door.	
	Automatic cleaning process The display also shows the remaining cleaning time. The progress indicator steps clockwise through an illuminated red dial.	

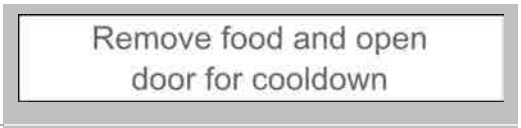
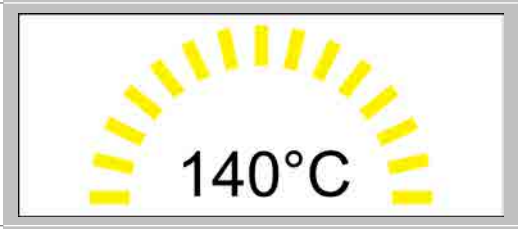
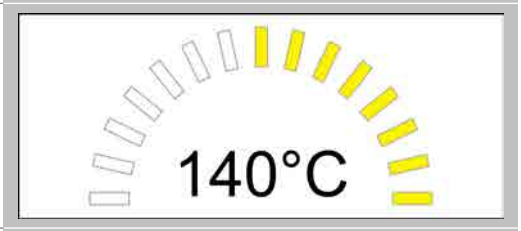
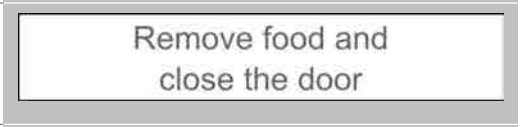
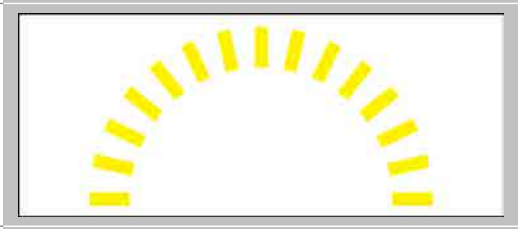
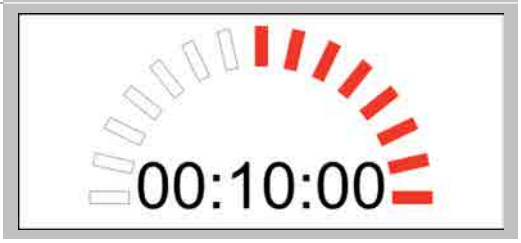
Step 5	**Disinfection starts** After cleaning, the appliance indicates that the cooking chamber is being disinfected with steam.	
	A signal also beeps while the remaining disinfection time is displayed. The progress indicator steps clockwise through an illuminated red dial.	
Step 6	**Drying starts** After disinfection, the appliance indicates that the cooking chamber is being dried	
	A signal also beeps while the remaining drying time is displayed. The progress indicator steps clockwise through an illuminated red dial.	
Step 7	**Cleaning finished** After drying, the appliance indicates that cleaning has finished.	
	Prompt to confirm A signal also sounds for 60 seconds while the prompt to confirm is displayed. The progress indicator is illuminated in green.	

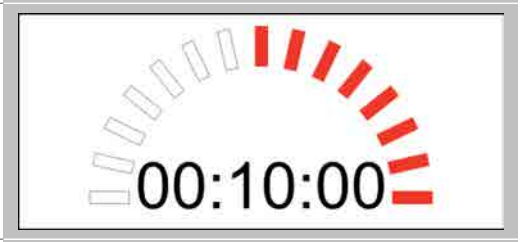
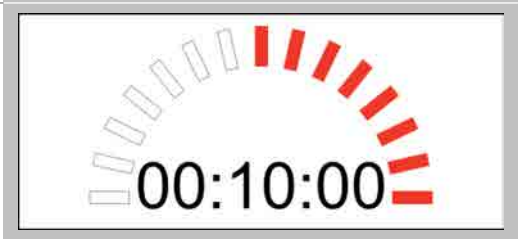
8.2.4 The workflow for fully automatic oven cleaning using single-measure dispensing

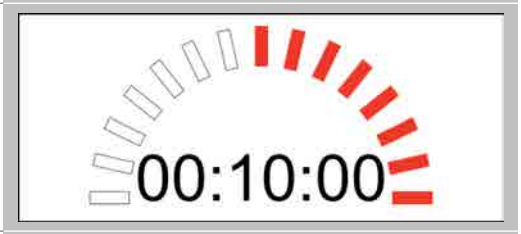
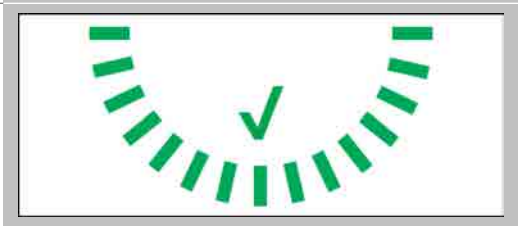
Requirements

- A cleaning profile for fully automatic oven cleaning has been selected and started.
- The cooking chamber is hotter than 40 °C.

The steps in the cleaning workflow

Step 1	**Open the appliance door and remove food** After pressing the 'Confirm' button, the appliance displays the prompt to remove food and open the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 2	**Cooling with cool down** After opening the appliance door, the appliance displays cool down.	
	Automatic cooling The appliance also automatically cools the cooking chamber. The progress indicator steps anticlockwise through an illuminated yellow dial.	
Step 3	**Remove food and close the appliance door** After cooling down, the appliance displays the prompt to remove food and close the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 4	**Cleaning starts** The cleaning process begins immediately after you close the appliance door. Once the soaking stage has finished, the appliance displays the prompt to add the cleaning agent.	
	Automatic cleaning process The display also shows the remaining cleaning time. The progress indicator steps clockwise through an illuminated red dial.	

Step 5	**Add cleaning agent** After opening the appliance door, the appliance displays the prompt to add the cleaning agent and also indicates the required number of single-measure dispensing bottles.	
	Appliance waits The software displays the required number of single-measure dispensing bottles (up to five). A signal also beeps while the progress indicator is illuminated in yellow.	
Step 6	**Cleaning in progress** The cleaning process starts once you have added the cleaning agent and closed the appliance door. Once the cleaning stage has finished, the appliance displays the prompt to add the rinse aid.	
	Automatic cleaning process The display also shows the remaining cleaning time. The progress indicator steps clockwise through an illuminated red dial.	
Step 7	**Add rinse aid** After opening the appliance door, the appliance displays the prompt to add the rinse aid and also indicates the required number of single-measure dispensing bottles.	
	Appliance waits The software displays the required number of single-measure dispensing bottles (up to three). A signal also beeps while the progress indicator is illuminated in yellow.	
Step 8	**Cleaning in progress** The cleaning process starts once you have added the rinse aid and closed the appliance door.	
	Automatic cleaning process The display also shows the remaining cleaning time. The progress indicator steps clockwise through an illuminated red dial.	

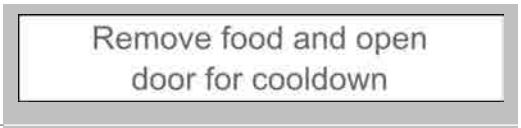
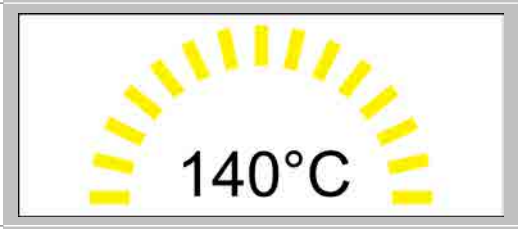
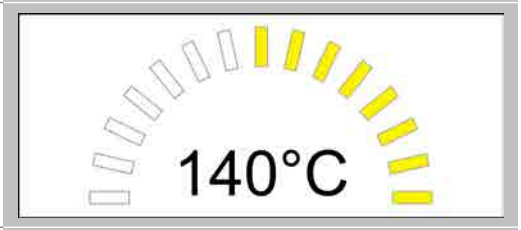
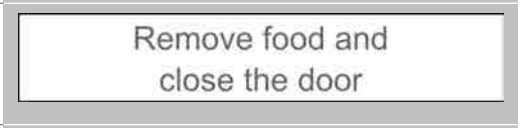
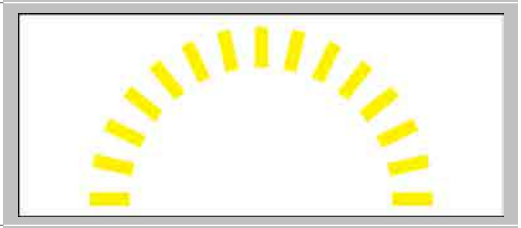
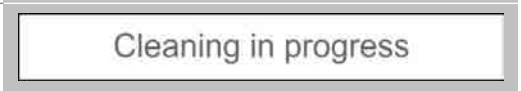
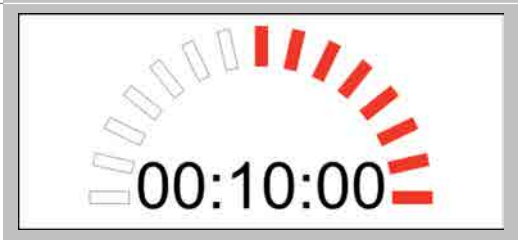
Step 9	**Disinfection starts** After cleaning, the appliance indicates that the cooking chamber is being disinfected with steam.	
	A signal also beeps while the remaining disinfection time is displayed. The progress indicator steps clockwise through an illuminated red dial.	
Step 10	**Drying starts** After disinfection, the appliance indicates that the cooking chamber is being dried	
	A signal also beeps while the remaining drying time is displayed. The progress indicator steps clockwise through an illuminated red dial.	
Step 11	**Cleaning finished** After drying, the appliance indicates that cleaning has finished.	
	Prompt to confirm A signal also sounds for 60 seconds while the prompt to confirm is displayed. The progress indicator is illuminated in green.	

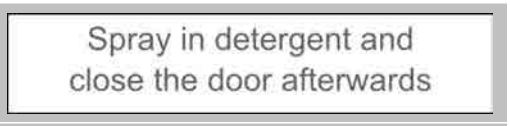
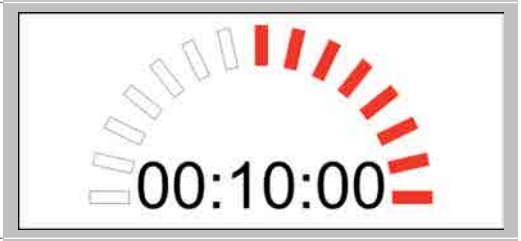
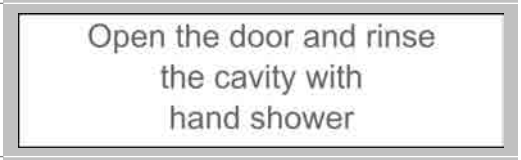
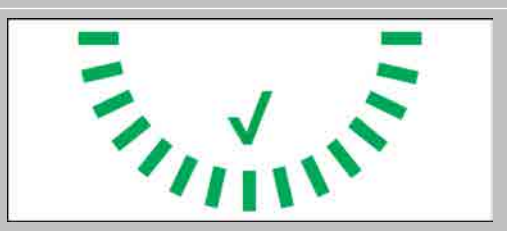
8.2.5 The workflow for semi-automatic oven cleaning

Requirements

- Semi-automatic oven cleaning has been selected and started.
- The cooking chamber is hotter than 40 °C.

The steps in the cleaning workflow

Step 1	**Open the appliance door and remove food** After pressing the 'Confirm' button, the appliance displays the prompt to remove food and open the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 2	**Cooling with cool down** After opening the appliance door, the appliance displays cool down.	
	Automatic cooling The appliance also automatically cools the cooking chamber. The progress indicator steps anticlockwise through an illuminated yellow dial.	
Step 3	**Remove food and close the appliance door** After cooling down, the appliance displays the prompt to remove food and close the appliance door.	
	Appliance waits A signal also beeps while the progress indicator is illuminated in yellow.	
Step 4	**Cleaning phase 1** The first cleaning phase (soaking phase) of the cleaning process begins immediately after you close the appliance door.	
	Automatic cleaning process The display also shows the remaining cleaning time. The progress indicator steps clockwise through an illuminated red dial.	

Step 5	**Prompt to spray in cleaning agent** After cleaning, the appliance displays the prompt to spray in cleaning agent.	
	Appliance waits A signal also beeps while the appliance door is open, and the progress indicator is illuminated in yellow.	
Step 6	**Cleaning phase 2** Cleaning phase 2 (washing cycle) begins after you close the appliance door.	
	The display also shows the remaining cleaning time. The progress indicator steps clockwise through an illuminated red dial.	
Step 7	**Prompt to rinse out with water** After cleaning, the appliance displays the prompt to rinse out the cooking chamber.	
	Appliance waits A signal also beeps while the appliance door is open, and the progress indicator is illuminated in yellow.	
Step 8	**Cleaning finished** After you close the appliance door, the appliance indicates that cleaning has finished.	
	Prompt to confirm A signal also sounds for 60 seconds while the prompt to confirm is displayed. The progress indicator is illuminated in green.	

9 Making settings in easyTouch

Purpose of this chapter

This chapter contains step-by-step instructions for making essential settings using easyTouch.
Access to some of the pages is password-protected.
You can find more detailed information in the on-screen Help.

Contents

This chapter contains the following topics:

	Page
Setting the language	79
Setting the date and time	80
Importing a cookbook	81
Selecting a cookbook	82

9.1 Setting the language

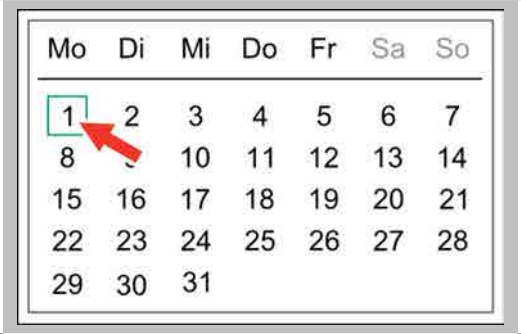
Setting the language

1.		Press the 'Settings' button on e.g. the main page.
2.		Press the 'Languages' button on the 'Settings' page.
3.		Select the language you require from the 'Languages' page.
4.		Confirm your selection.
5.		Confirm you wish to adopt the setting.

Result: The language setting is adopted.

9.2 Setting the date and time

Setting the date and time

1.		Press the 'Settings' button on e.g. the main page.
2.		Press the 'Date/Time' button on the 'Settings' page.
3.		Select the date you require on the 'Date/Time' page.
4.		Press the 'Time input' button.
5.		Enter the current time on the 'Time' page.
6.		Confirm your entry.

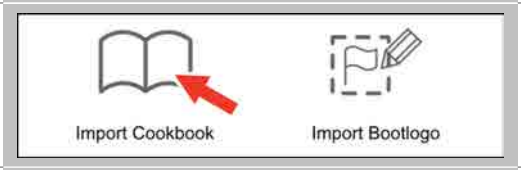
Result: The date and time settings are adopted.

9.3 Importing a cookbook

Requirements

- A USB stick containing cookbook data is available.

Importing a cookbook

1.		Press the 'Settings' button on e.g. the main page.
2.		Press the 'Import/Export' button on the 'Settings' page.
3.		Plug in the USB stick.
4.		Press the 'Import cookbook' button on the 'Import/ Export' page.
5.		Confirm the import.

Result: The cookbook has been imported from the USB stick.

9.4 Selecting a cookbook

Requirements

- A cookbook has been imported.

Selecting a cookbook

1.		Press the 'Settings' button on e.g. the main page.
2.		Press the 'Cookbook' button on the 'Settings' page.
3.		Select the cookbook you require from the 'Cookbook' page.
4.		Confirm your selection.
5.		Confirm you wish to adopt the setting.

Result: The recipes in the cookbook can now be selected from the 'Cookbook' page.

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